

AFTRAD VILLAGE *Kitchen*

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Saturday, 5 September 2015

Kelewele (Fried Spicy Ripe Plantain)

Kelewele is basically fried ripe plantain coated with lovely Ghanaian local spices. It is spicy yet sweet. This is the African version of a spicy and sweet snack. It is commonly sold as street food and usually sold in the evenings. To me kelewele is THE street food for lovers taking a night stroll, talking lovers talk and munching on a spicy yet sweet snack. Ha! most relationships have been established just by buying the yummiest kelewele on the street! I say no need for expensive restaurants to impress. If you've had this before and are daydreaming, dream no more, because I've

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got the authentic recipe right here. If you haven't tried it before, give it a go and give your testimony! Enjoy!.

INGREDIENTS:

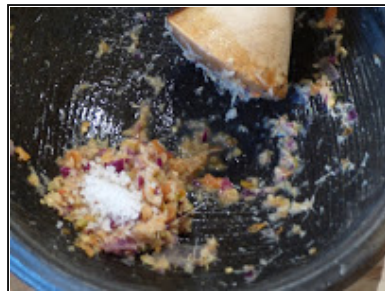
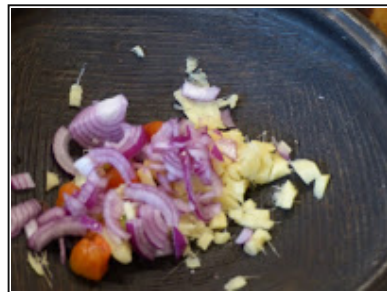
3 Well Ripe Plantains
 ½ Small Size Red Onion (White Onion or Shallots are also good too)
 5 Kpakposhito or 1 Medium Scotch Bonnet Pepper (to your taste really)

- Ginger about Thumb Length

- 3 Cloves
- 1 Grain of Selim (Hwentia)
- Salt Taste
- Oil for Shallow Frying

METHOD:

1. Using an Asanka, grind the pepper, onion, ginger, gloves and grain of selim together. If you don't have an Asanka, just use a blender. But don't let it blend until smooth. You want a rough textured spice mixture. Add salt to taste



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2. Cut up the Plantains as shown. Cut it through the middle and cube of slice the plantain. Doing this helps the plantain to absorb the spices really well.



3. Coat the plantains with the spice mixture and add salt to taste.



4. Let this sit for about 30 minutes or for some couple of hours in the fridge until ready to fry.

5. Heat up the oil until hot. Fry small batches of the plantain. If the



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Kelewele (Fried Spicy Ripe Plantain)

plantain was refrigerated, let it come to room temperature before frying.



6. Fry until golden brown and crisp. You may need to lower the heat during frying to help the Kelewele to cook thoroughly without burning.

7. Drain Kelewele on kitchen paper to absorb most of the oil.

8. Serve the Kelewele whilst still hot with groundnuts, either fried or roasted.



Posted by [Aftrad Village Kitchen](#) at 03:05



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**Aftrad Village Kitchen**

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It's my passion to educate and teach how to cook African food. My aim is to help people connect with their identity through food.

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